# ORRERY

#### Dinner A la Carte

Bread 434kcal & Butter 372kcal Amuse Bouche – Onion and celeriac velouté 142kcal /v

Golden Oscietra Caviar 125g, blini and fromage blanc 328kcal / 500 supplement

### Start

Beetroot tartare, goat curd 344kcal /v /vg on request

Chicken parfait, apple chutney, toasted sourdough 1022kcal

Seafood raviolo, lobster bisque 1014kcal

Roasted cauliflower, sundried tomato, butter emulsion /v 727kcal

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

#### Main

Saffron risotto, caramelised endive 1296kcal / v /vg on request

Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal /15 supplement

Cod, Jerusalem artichoke, pear, velouté 485kcal

Lamb Wellington, Roscoff onion, rosemary jus 3248kcal / for two to share

Seabass fillet, herb crust, wild mushrooms, sabayon 1079kcal /15 supplement

## Sides 6.95 each / v / vg on request

Mangetout 197kcal Endive and pear salad 158kcal Polenta, wild mushroom 528kcal /8 supplement

Cornish new potatoes 359kcal Broccoli 200kcal Truffle mash 746kcal /15 supplement

## Dessert

Apple & rhubarb crumble, vanilla ice cream 669kcal / v

Stem ginger cake, brandy ice cream / v

Lemon posset, Granny Smith, granola 858kcal / v

Chocolate délice, mint sorbet 914kcal / v

Farmhouse cheese 754 kcal /15 supplement

### 2 courses 58.00

# 3 courses 68.00

The Chef Patron Igor Tymchyshyn and the team at Orrery would like to welcome you.

 $\ensuremath{\text{V-}}$  suitable for vegetarian requirements /  $\ensuremath{\text{VG}}$  -suitable for vegan requirements

Adults need around 2000 kcal a day

Kindly note that a  $\pounds 2.00$  cover charge per person will apply.

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made of vegan recipes but may not be suitable for guests with milk or egg allergies.